

Notice of References Cited		Application/Control No.	Applicant(s)/Patent Under Reexamination KYUNG, KYU-HANG	
		Examiner Michele Flood	Art Unit 1654	Page 1 of 1

U.S. PATENT DOCUMENTS

*		Document Number Country Code-Number-Kind Code	Date MM-YYYY	Name	Classification
	A	US-			
	B	US-			
	C	US-			
	D	US-			
	E	US-			
	F	US-			
	G	US-			
	H	US-			
	I	US-			
	J	US-			
	K	US-			
	L	US-			
	M	US-			

FOREIGN PATENT DOCUMENTS

*		Document Number Country Code-Number-Kind Code	Date MM-YYYY	Country	Name	Classification
	N	JP 07304683 A	11-1995	Japan	KOMINATO et al.	----
	O	JP 06220008 A	08-1994	Japan	UCHIYAMA et al.	----
	P	GB 1465533 A	02-1977	United Kingdom	SANICK	----
	Q					
	R					
	S					
	T					

NON-PATENT DOCUMENTS

*		Include as applicable: Author, Title Date, Publisher, Edition or Volume, Pertinent Pages)
	U	Kyung, K. H. et al., Journal of Food and Science (March 2002), 67(2): 780-785. Alliinase-independent inhibition of Staphylococcus aureus B33 by heated garlic.
	V	Yu, T.-H. et al., J. Agric. Food Chem. (1994), 42: 146-153. Volatile compounds from thermal degradation of allicin and deoxyallicin in an aqueous solution.
	W	Yu, T.-H. et al., ACS Symposium Series (1994), 546. Food Phytochemicals for Cancer Prevention, Chapter 10: Thermal Decomposition of Alliin, the Major Flavor Component of Garlic, in an Aqueous Solution, pp 144-152.
	X	Kubec, R. et al., J. Agric. Food Chem. (1997), 45(1): 3580-3585. Sulfur-containing volatiles arising by thermal degration of allin and deoxyallin.

*A copy of this reference is not being furnished with this Office action. (See MPEP § 707.05(a).)
Dates in MM-YYYY format are publication dates. Classifications may be US or foreign.